

# HEDDON STREET

## KITCHEN

### CHRISTMAS DAY MENU 2019

*Devaux, Coeur Des Bar, Blanc de noir Champagne, France*

#### *Christmas canapés*

*Smoked salmon, blinis crème cheese, caviar*

*Potted salt beef brisket with grain mustard, piccalilli, seeded crackers*

*Wild mushroom and truffle arancini balls*

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*Amuse bouche – Celeriac soup, confit duck, chestnuts*

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*Grilled pheasant salad, endive, pomegranate, walnuts, port dressing*

*Baked scallops, celeriac puree, crispy pork, pickled Granny Smith*

*Creamed truffle and Portobello mushroom flatbread, blue cheese*

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*Bronze turkey Wellington, apricot stuffing, pigs in blanket,  
duck fat roast potatoes, cranberry sauce*

*Roasted halibut, Charlotte potatoes, curly kale, Champagne velouté, caviar*

*Surf and turf of aged sirloin steak and Scottish langoustines,  
truffle butter, triple cooked chips*

*Wild mushrooms risotto, winter black truffle*

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*Christmas pudding, brandy butter sauce*

*Chocolate fondant, salted caramel ice cream*

*Seasonal British cheese, quince, seeded cracker*

*Espresso Martini £12*

*Finlandia vodka, Kalhua, coffee liqueur, espresso*

**£140 per person**

*25th December*

*Please note that there will be a menu for children (up to 12 year's old) priced at £35*